

**Amendments to the Specification:**

Please amend the specification as follows:

Please replace paragraph number [0012], with the following rewritten paragraph:

[0012] In dietary practice, the uncontrolled change of the consumption of nutritional fat rather takes place by omitting spreading and cooking fats as well as cooking and salad oils than by reducing the consumption of foods of animal origin and of backed, deep-fried, fried products and products with fat-containing coatings with a high proportion of saturated fatty acids in the so-called hidden fats. Therefore and since there are neither margarines and other spreading fats nor cooking fats, salad, cooking and frying oils in a make-up which comes up to the above recommendations, there is always the risk for diabetics that during maintaining or reducing of their fat consumption, the result is a fatty acid pattern in the food which does not correspond to the one recommended and which, as a consequence, counteracts a regulation and normalisation of the lipid metabolism within the meaning of arteriosclerosis prevention – in the organism via the fatty acid composition of the lipoprotein and membrane phospholipids. Although margarines with and without fat reduction (80 and 60 % fat) are known which, apart from oleic acid (C18:1 omega-9) and the essential fatty acids linoleic acid (C18:2 omega-6) and alpha-linolenic acid (C18:3 omega-3), also exhibit eicosapentaen acid (C20:5 omega-3) and docosahexaen acid (~~C22:6 omega-3~~) (C22:6 omega-3) at a physiologically appropriate ratio. However, due to the use of hardened fats as solid components, they have the disadvantage that they contain long-chain and unsaturated trans-fatty acids. Furthermore, the amount and concentration of the vitamins added to the fats suffice, at best, for the oxidation protection of the unsaturated fatty acids contained in them as food components.

Please replace paragraph number [0018], with the following rewritten paragraph:

[0018] Due to the change of the fatty acid spectrum achieved according to the invention, there is a comprehensive influence of the metabolic situation in diabetics. In this context, the change of the synthesis of eicosanoids in the organism plays an essential role.

Due to the increased formation of eicosanoids from eicosapentaen acid (C20 : 5 omega-3) instead from arachidonic acid (C20 : 4 omega-6; this is consumed with both foods of animal origin and in the human organism formed from linoleic acid [C18 : 2 omega-6]), there is a reduction of the risk potential of ~~arterosclerosis~~ arteriosclerosis. The risk potential in this context results from an increased aggregation and adhesion of the thrombocytes, an increased vasoconstriction and increased inflammation reactions.